

Sunbeam®

Carousel Rotisserie Cookbook



*Great gourmet
recipes for
everyday use*



Enjoy Rotisserie Cooking at Home!

Model 4780

Congratulations!

Enjoy rotisserie cooking at home in just a few, easy steps with your new Sunbeam Carousel Rotisserie.

We've done everything we can to make rotisserie cooking a breeze. Our instruction book is designed to give you helpful information, tips and a host of great recipes.

Your Sunbeam Carousel Rotisserie will:

- Seal in natural juices while unwanted fats drip away.
- Cook chicken to be moist and flavorful inside, crispy and golden brown outside.
- Evenly brown and cook a wide variety of foods to perfection.
- Provide a smokeless cooking environment with see through door.
- Clean up easily with dishwasher safe components.

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IMPORTANT SAFEGUARDS

When using electrical appliances, to reduce the risk of fire, electric shock, and/or injury to persons basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces, use the handles or knobs. Always use oven mitts when handling hot materials. Allow metal parts to cool before cleaning. Allow the Rotisserie to cool thoroughly before putting in or removing parts.
3. When unit is not in use and before cleaning, unplug the Rotisserie from wall outlet.
4. To protect against electric shock, do not place cord, plug or appliance in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used by or near children.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it.
7. Do not operate this or any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
8. Avoid contact with moving parts.
9. Do not use attachments that are not recommended by the manufacturer; they may cause fire, electric shock or injury.
10. Do not use outdoors or for commercial purposes.
11. Do not let the cord hang over the edge of a table or counter or touch hot surfaces. Do not place the appliance on an unsteady or cloth-covered surface.
12. Do not place the appliance near a hot gas or electric burner or in a heated oven.
13. To unplug, grip plug and pull from wall outlet.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Do not use appliance for other than intended use.
16. Use extreme caution when removing drip pan or disposing of hot grease.

Use of extension cords:

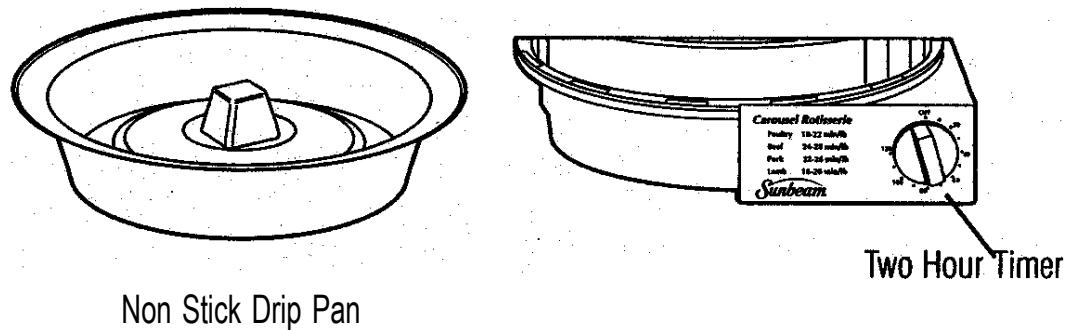
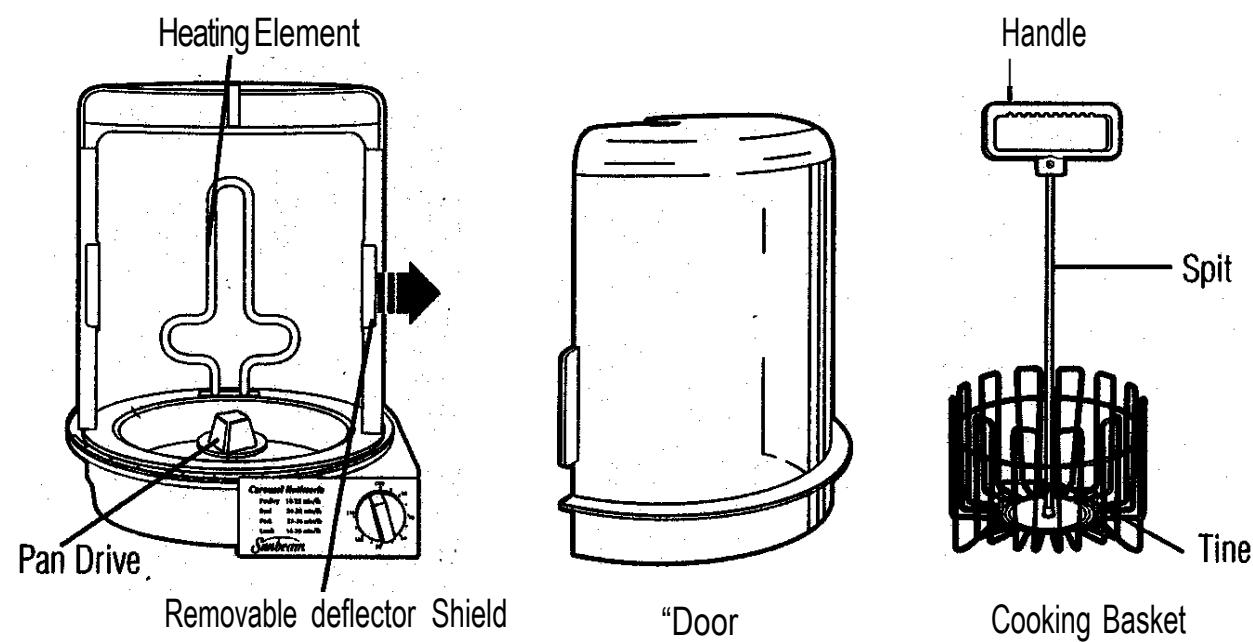
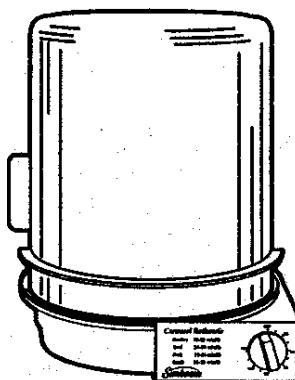
- a) A short power supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extensions cords are available and may be used if care is exercised in their use.
- c) If a longer detachable power-supply cord or extension cord is used,
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- d) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

Electrical power: If electric circuit is overloaded with other appliances, your Rotisserie may not operate properly. The Rotisserie should be operated on a separate electrical circuit from other appliances.

This appliance has a polarized alternating current plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician to replace the obsolete outlet. DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.

**SAVE THESE INSTRUCTIONS
NO USER MAINTENANCE
RETURN TO SERVICE STATION
HOUSEHOLD USE ONLY**

KNOW YOUR ROTISSERIE



ASSEMBLY INSTRUCTIONS

1. Remove the following parts from foam insert:
 - Spit with handle
 - Tine
 - Cooking basket
 - Aluminum drip pan
 - Black pan drive
2. Place the pan drive on top of the drive shaft in the base of the rotisserie. Make sure the flat side of the drive shaft meets with the flat side of the pan drive.
3. Remove the drip pan from the plastic bag, then place drip pan on top of the pan drive.
4. The assembly of the spit, tine and cooking basket will vary depending on what type of food will be prepared. Follow the step-by-step directions on page 7 of the Carousel Rotisserie Cookbook to assemble the cooking basket.

STEP-BY-STEP DIRECTIONS

1. Place unit on a clean, dry surface with at least six inches of clearance on all sides.
2. Peel off the static label from the door.
3. To open the door, slide it counterclockwise.
4. Cooking basket should be removed from the unit before loading with food.
5. Vegetables or cut-up pieces of meat must be placed inside the basket around the spit.
6. Chicken, roasts or other large cuts of meat should be skewered through the spit as follows:
 - Lift tine to the top of the spit.
 - By holding the tine with one hand, skewer the spit through the meat.
 - Screw the spit into the cooking basket until spit stops turning. DO NOT SCREW THE SPIT TOO TIGHTLY.
 - Once the spit is secured, lower the tine and press them into the meat

CAUTION: THE SPIT AND TINE HAVE SHARP ENDS.

Note: Chicken or other poultry should be placed with the neck end up, legs down.
7. Position drip pan inside the Rotisserie.
8. Lower basket onto center of the drip pan.
9. Plug cord into 120 volt outlet.
- Set the timer for correct cooking time.
11. Cooking times vary by the size and type of food and recipes. The maximum capacity for the rotisserie is 8 pounds. (See recipes section for cooking times).
12. The unit needs to cool for at least one half hour before using it again. Allow your Rotisserie to cool before cleaning and storing.

CLEANING THE ROTISSERIE

Before using your Oster Carousel Rotisserie for the first time:

Wash the cooking basket, spit, drip pan, reflector shield and door in hot, soapy water. Rinse and dry.

NOTE: The following items are dishwasher safe: door (top rack only), drip pan, cooking basket, and reflector shield. To remove the door from the rotisserie, turn the door counter-clockwise until it has been rotated to the back of the unit. Then, lift it straight up from the unit. When replacing the door onto the rotisserie unit, be sure to locate the door so that it will be on the back side of the unit when it is installed. Locate the pin on the door into the hole that is on the top of the rotisserie. Once the pin and hole are engaged, the door can be rotated clockwise to the front of the unit.

The reflector shield can be removed by grasping the handle on either side and pulling in either direction until it is pulled clear of the unit.

CAUTION: REFLECTOR SHIELD HAS A SHARP EDGE.

Always make sure rotisserie is unplugged and cool, before attempting to clean.

To clean, wipe with a damp, soft cloth. Do not use any abrasive materials. Do not immerse in water! Wash individual parts as instructed above.

CARING FOR YOUR ROTISSERIE

1. Keep your Rotisserie clean.
2. Do not use metal utensils.
3. Make sure that the unit is completely cool and dry before storing.

COOKING TIMES

The cooking times provided in this chart are only a guideline to the approximate cooking times, based on test averages. Cooking times will vary because of differences in meat, shape, size, and amount of fat and bone.

When cooking with the Oster Rotisserie, use a meat thermometer. Insert the point of the thermometer stem at least 2 inches into the thickest part of the meat, not near the bone or gristle. The meat thermometer must not touch the heating element while the basket is rotating. See the chart below for the temperatures required for the meat to be cooked.

SUNBEAM CAROUSEL ROTISSERIE COOKING CHART

FOOD	Weight	Temperature Meat Thermometer	Approximate Cooking Time*
POULTRY			
Chicken, whole	2 to 3 lbs.	185°F	30 min. - 60 min.
Chicken, whole	3 1/2 to 5 lbs.	185°F	60 min. - 110 min.
Cornish hens	1 or 2 hens	185°F	60 min.
Duck	3 to 5 lbs.	185°F	110 min. - 2 hr. 10 min
Turkey breast	4 to 6 lbs.	185°F	70 min. - 100 min.
Turkey breast	6 to 8 lbs.	185°F	100 min. - 3 hrs.
PORK			
Crown roast of pork	4 to 5 lbs.	165°F-170°F	100 min. - 2 hrs. 10 min.
Loin roast	2 1/5 to 5 1/2 lbs.	165°F-170°F	60 min. - 70 min.
Pork tenderloin	3/4 to 1 1/2 lbs.	165°F-170°F	20 min. - 40 min.
Rolled pork roast	3 to 6 lbs.	165°F	80 min. - 2 hrs. 35 min.
Spareribs	2 1/2 to 4 1/2 lbs.	160°F-165°F	60 min. - 120 min.
HAM			
Ham, canned	2 to 7 lbs.	145°F-150°F	45 min. - 60 min.
Ham Shank	3 to 6 lbs.	145°F-150°F	50 min.
LAMB			
Leg of lamb	4 to 6 lbs.	175°F-180°F	80 min. - 120 min.
Rolled lamb roast	3 to 6 lbs.	175°F-180°F	60 min. - 120 min.
VEAL			
Leg of veal	3 to 6 lbs.	170°F	70 min. - 120 min..
Rolled veal roast	3 to 6 lbs.	170°F	75 min. - 120 min..
BEEF			
Beef tenderloin roast	2 to 6 lbs.	150°F-160°F	55 min. - 2 hrs. 50 min..
Rolled rib roast	4 to 6 lbs.	150°F -160°F	100 min. - 2 hrs. 50 min..
Rolled sirloin tip or rump roast	4 to 8 lbs.	150°F-160°F	100 min. - 3 hrs. 45 min.
Standing rib roast	4 to 8 lbs.	150°F-160°F	100 min. - 3 hrs. 45 min.
OTHER			
Hot dogs			7 min. - 10 min.
Pre-cooked bratwurst			15 min. - 17 min.
New potatoes			60min.-80min.
Baked potatoes			60 min. - 80 min.
Corn on the cob			60 min. - 80 min.
Vegetables			20 min. - 30 min.

N O T E

When preparing poultry and other meats in the Carousel Rotisserie, be sure to use a meat thermometer to verify that the food is properly cooked.

If the food takes longer than 2 hours to cook, the timer will have to be reset as it shuts off automatically after 2 hours.

Please refer to the Carousel Rotisserie Cookbook for detailed directions before using the Carousel Rotisserie.

CARVING TIPS

Carving Poultry

Arrange the chicken or other poultry on a carving board with the legs to the right. Starting at the side facing the carver, cut the leg off body by grasping the leg with your left hand pulling gently while cutting through the meat and the joint at the thigh.

Place the leg on the carving board and cut through the joint to sever the thigh bone from the drumstick. Slice the meat from the leg and thigh, carving parallel to the bone.

Insert the meat fork into the breast meat to secure the body. Sever the wing from the body by carving through the joint.

Start carving the breast just above the joint where the wing was removed. Cut thin slices of white meat, carving upward and cutting parallel to the breast bone.

Carving a Whole Ham, Pork Roast or Roast leg of lamb

Place a whole ham, pork roast or leg of lamb on the carving board with the shank end to the right of the carver. For a ham, turn the scored fat side up. For the leg of lamb, place the roast so that the meaty section faces away from the carver.

Insert a meat fork into the heavy part of the meat and cut several lengthwise slices from the less meaty side.

Turn the ham, pork roast or leg of lamb so that it rests upright on the cut surface. Cut a wedge from the shank end by starting at the base of the bulge and slicing down to the leg bone. Then, make another cut at an angle to this, close to the shank end. Lift out the wedge.

Starting at the shank end, cut thin uniform slices down to the leg bone.

Carving a Rib Roast

Arrange the roast on a platter or a cutting board with the largest end of the roast down, and the rib side to your left. The small end of the roast is nearest the carver. Insert a carving fork between the two top ribs.

Slice across the roast from the fat edge of the rib bone. Free the slice from the bone using the tip of the knife.

LIMITED WARRANTY

What is Covered and For How long

Congratulations on your recent purchase of a quality Sunbeam product. We are confident that our product will perform well and therefore warrant to you, as the original retail purchaser, for a period of 2 years from the date of original purchase, that your new product will be free of mechanical and electrical defects in material and workmanship.

What Sunbeam Will Do & How to Get Service

If your product is covered during the warranty period, we will repair or replace you new product (at our option), which will be your exclusive remedy under this warranty. Simply send your product postage prepaid, with proof of purchase and a short description of the problem directly to our factory service center at the following address:

SUNBEAM HOUSEHOLD PRODUCTS
Service Station
117Central
Industrial Row
Purvis, MS 39475

SUNBEAM CANADA
Please call to:
1-800-663-8623 or email us at
consumeraffairs@consumer.sunbeam.com

What is Not Covered

Our warranty for your product will not cover normal wear of parts, damage resulting from negligent use or misuse of the product, use on improper voltage or current, use contrary to operation instructions, glass breakage (if applicable), disassembly, repair, or alteration by any person other than an authorized service station. Any implied warranty of merchantability or fitness for a particular purpose on your product is limited to the duration of this written warranty. We shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on your product.

How Your State's or Province's Law May Apply

Some states/provinces do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

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Model 4780
P.N. 67185

RECIPES

GARLIC LOVERS' CHICKEN

4 servings

1 whole Tyson Holly Farms Fresh Young Chicken (broiler-fryer) (3 to 3 1/2 lbs.)

3 heads garlic, peeled (about 35 garlic cloves)

1 cup chicken broth

Rinse chicken in cold running water. Drain, pat dry inside and out with paper towel.

Combine garlic and broth in small saucepan. Bring to a boiling; cook 5 minutes. With slotted spoon, remove garlic and place inside whole chicken. Reserve broth for basting.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place chicken on the spit and screw spit into the basket. Center chicken on spit with wings downward, legs upward. Place basket with chicken inside the rotisserie.

Close the rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and internal thermometer inserted in the breast reads 185°F (approximately 60 to, 65 minutes). Brush with reserved broth every 10 minutes; discard any remaining broth.

Open rotisserie door. Grasp end of spit and basket with pat holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

HERB-RUBBED SAVORY CHICKEN

4 servings

1 whole Tyson Holly Farms Fresh Young Chicken (broiler-fryer) (3 to 3 1/2 lbs.)

1/4 cup vegetable oil

1/2 teaspoon dried basil

1/2 teaspoon dried oregano

1/2 teaspoon dried sage

1/2 teaspoon dried thyme leaves

Rinse chicken in cold running water. Drain, pat dry inside and out with paper towel.

Combine oil and seasonings. Rub skin evenly with this mixture.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place chicken on the spit and screw spit into the basket. Center chicken on spit with wings downward, legs upward. Place basket with chicken inside the rotisserie.

Close the rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F (approximately 60 to 65 minutes).

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

CITRUS-BASTED CHICKEN

4 servings

1 whole Tyson Holly Farms Fresh Young Chicken (broiler-fryer) (3 to 3 1/2 lbs.)

1 orange, halved, cut into slices

1 lemon, halved, cut into slices

3/4 cup orange juice, divided

3 tablespoons lemon juice, divided

1 tablespoon lime juice

2 tablespoons honey

1 teaspoon cornstarch

Rinse chicken in cold running water. Drain, pat dry inside and out with paper towel.

Place orange and lemon slices inside chicken,

Spray inside of rotisserie basket with nonstick vegetable coating spray; place chicken on the spit and screw spit into the basket. Center chicken on spit with wings downward, legs upward. Place basket with chicken inside the rotisserie.

Combine 1/4 cup orange juice, 1 tablespoon lemon juice, and lime juice. Brush one-third of mixture over chicken. Reserve remaining mixture.

Close rotisserie door. Plug in be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F (approximately 60 to 65 minutes). Brush with remaining mixture during last 15 minutes of cooking.

Meanwhile, combine remaining 1/2 cup orange juice, 2 tablespoons lemon juice, honey and cornstarch in small saucepans. Cook over medium heat until boiling. Cook 2 minutes, stirring constantly until thickened and clear. Serve as sauce with chicken.

Open rotisserie door. Grasp end of spit and basket with' pot hofders and place on a heatproof work surface. Remove chicken to warm platter to serve. Refrigerate leftovers.

CHILI BUTTER CHICKEN

4 servings

1 whole Tyson Holly Farms Fresh Young Chicken (broiler-fryer) (3 to 3 1/2 lbs.)
2 tablespoons butter or margarine, softened
1/2 teaspoon chili powder

Rinse chicken in cold running water. Drain, pat dry inside and out with paper towel.

Blend butter and chili powder. Gently loosen skin from chicken at breasts. Rub chili butter evenly under skin of chicken.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place chicken on the spit and screw spit into the basket., Center chicken on spit with wings downward, legs upward. Place basket with chicken inside the rotisserie.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F (approximately 60 to 65 minutes).

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate left-overs.

BROTH-BASTED CHICKEN

4 servings

1 whole Tyson Holly Farms Fresh Young Chicken (broiler-fryer) (3 to 3 1/2 lbs.)

2 whole carrots, peeled, cut in 2-inch lengths

2 ribs celery, cut in two-inch lengths

1 small onion, peeled, cut in chunks

1 cup double-strength chicken-broth

Rinse chicken in cold running water. Drain, pat dry inside and out with paper towel.

Combine carrots, celery, onion and broth in small saucepan. Cook over medium heat until boiling; cook 5 minutes or until vegetables are tender. With slotted spoon, remove vegetables and place inside whole chicken. Reserve broth for basting.

Spray inside of rotisserie basket with nonstick vegetable cooking spray; place on spit and fit unit on hub of drip tray. Center chicken on spit with wings downward, legs upward.

Close rotisserie door. Plug in; be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F (approximately 60 to 65 minutes). Brush with reserved broth every 10 minutes; discard any remaining broth.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

APRICOT GLAZED CORNISH HENS

2 servings

2

Tyson Rock Cornish game hens (3 1/2 to 4 lbs. for two)

1/2 cup apricot preserves

2 tablespoons vinegar

1 tablespoon soy sauce

If frozen, place hens in refrigerator 24 hours to defrost or use microwave.

Rinse defrosted hens in cold running water. Drain, pat dry inside and out with paper towel.

Combine preserves, vinegar and soy sauce. Divide sauce in half.

Spray inside of rotisserie-basket with nonstick vegetable coating spray; place on spit and fit unit on hub of drip tray. Center one hen on spit with wings downward; center second hen on spit with wings upward.

Close rotisserie door. Plug in; be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F (approximately 55 to 60 minutes). Brush hens with half of sauce during last 10 minutes of cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove hens to a warm platter to serve. Heat the reserved half of sauce and serve with hens. Refrigerate leftovers.

TANGY BBQ GLAZED CORNISH HENS

2 servings

2 Tyson Rock Cornish game hens (3 1/2 to 4 lbs. for two)

1 cup red wine

1/2 cup catsup

2 tablespoons Dijon mustard

2 tablespoons sugar

2 teaspoons cornstarch

If frozen, place hens in refrigerator 24 hours to defrost or use microwave.

Rinse defrosted hens in cold running water. Drain, pat dry inside and out with paper towel. Place two 36-inch lengths on flat work surface.

Combine wine, catsup, mustard, sugar and cornstarch in small saucepan. Cook over medium heat until boiling, stirring constantly. Cook 2 minutes or until thickened. Use 1/2 cup of sauce for basting hens; reserveremaining sauce.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place on spit and fit unit on hub of drip tray. Center one hen on spit with wings downward; center second hen on spit with wings upward.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F (approximately 55 to 60 minutes). Brush hens with 1/2 cup of sauce during last 20 minutes of cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove hens to a warm platter to serve. Heat the reserved sauce and serve with hens. Refrigerate leftovers.

HONEY-LEMON GLAZED HENS WITH PECAN STUFFING

2 servings

2 Tyson-Rock Cornish game hens (3 1/2 to 4 lbs. for two)

3 cups cornbread stuffing, prepared according to package directions, divided

1 1/2 cups chopped pecans

1/4 cup lemon juice

2 tablespoons honey

If frozen, place hens in refrigerator 24 hours to defrost or use microwave.

Rinse hens in cold running water. Drain, pat dry inside and out with paper towel.

Combine-stuffing and pecans. Reserve 2 cups mixture in refrigerator until ready to heat. Divide remaining mixture; stuff hens.

Combine lemon juice and honey.

Spray inside of rotisserie basket with nonstick vegetable cooking spray; place on spit and fit unit on hub of drip tray. Center one hen on spit with wings downward; center second hen on spit with wings upward.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F (approximately 55 to 60 minutes). Brush hens with lemon-honey mixture during last 15 minutes of cooking.

Open rotisserie door. Remove rotisserie cover to heatproof surface. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove hens to a warm platter to serve. Serve with stuffing. Refrigerate leftovers.

CHICKEN KIEV ROLL-UPS

4 servings

4 Fresh Tyson Holly Farm boneless skinless chicken breasts (about 2 tbs.)

1 teaspoon dried parsley flakes

1/2 teaspoon garlic salt

1/4 teaspoon pepper

4 teaspoons plus 2 tablespoons butter or margarine

Rinse chicken in cold running water. Drain, pat dry with paper towel. Place between two sheets of plastic wrap; flatten with wooden mallet.

Combine parsley, garlic salt and pepper. Coat each of four teaspoons butter with parsley mixture. Place one teaspoon coated butter in center of each breast. Roll up breast around butter.

Spray inside of rotisserie basket with nonstick vegetable cooking spray. Arrange chicken roll-ups in basket, seam side down.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 165°F (approximately 40 to 45 minutes). Melt 2 tablespoons butter; brush chicken during last 5 minutes of cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

TARRAGON

3 servings

THIGHS

6 Fresh Tyson Holly Farms chicken thighs (about 2 tbs.)

1/2 cup white wine

1 tablespoon Dijon mustard

1 teaspoon dried tarragon leaves

teaspoon salt

Rinse chicken in cold running water. Drain, pat dry with paper towel.

Combine wine, mustard, tarragon and salt for sauce.

Spray inside of rotisserie basket with nonstick vegetable cooking spray; skewer on spit and fit unit on hub of drip tray.

Arrange chicken upright, skin side out, around outer edge of rotisserie basket. Brush chicken with sauce.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in thigh registers 185°F (approximately 45 to 50 minutes). Brush with sauce every 10 minutes during cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

TACO CHICKEN BREASTS

4 servings

4 Fresh Tyson Holly Farms bone-in split chicken breasts (about 2 lbs.)
1 package (1 1/4 ounces) taco seasoning mix

Rinse chicken in cold running water. Drain, pat dry with paper towel. Rub chicken evenly with seasoning mix to coat.

Spray inside of rotisserie basket with nonstick vegetable cooking spray. Arrange chicken upright, meaty side out, around outer edge of rotisserie basket.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breasts registers 185°F (approximately 40 to 45 minutes).

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

CHICKEN VEGGIE ROLL-UPS

4 servings

4 Fresh Tyson Holly Farms boneless skinless chicken breasts (about 2 lbs.)

1 cup shredded raw vegetables (carrots, broccoli, zucchini)

1/2 cup dry bread crumbs

1 teaspoon dried parsley flakes

1/2 teaspoon dried basil

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 cup double-strength chicken broth

2 tablespoons butter or margarine, melted

Rinse chicken in cold running water. Drain, pat dry with paper towel. Place between two sheets of plastic wrap; flatten with wooden mallet.

Combine vegetables, bread crumbs, parsley, basil, salt; pepper, and broth. Divide mixture evenly among chicken breasts. Roll up, enclosing filling. Secure with string.

Spray inside of rotisserie basket with nonstick vegetable cooking spray; place on spit and fit unit on hub of drip tray. Arrange chicken roll-ups in basket, seam side down.

Close rotisserie door. Plug in, be certain unit rotates freely, Cook until juices run clear and thermometer inserted in breast registers 165°F (approximately 40 to 45 minutes). Brush chicken with butter during last 5 minutes of cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

MARINARACHICKEN

4 servings

One package Fresh Tyson Holly Farms Pick of the Chix (9 pieces-about 4 lbs.)

1 can (6 oz.) Italian-style tomato paste

1 cup red or white wine

1 package (8 ounces) fresh mushrooms, sliced

2 tablespoons butter or margarine

Rinse chicken in cold running water. Drain, pat dry with paper towel,

Combine tomato paste and wine. Reserve 1 cup for sauce; use remaining mixture for basting.

Spray inside of rotisserie basket with nonstick vegetable cooking spray; place on spit and fit unit on hub of drip tray. Arrange chicken upright, skin side out, around outer edge of rotisserie basket; stack to create a single layer.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in inner chicken pieces registers 185°F (approximately 55 to 60 minutes). Baste chicken with tomato mixture every 15 minutes during cooking.

Meanwhile, saute mushrooms in butter until softened. Stir in reserved sauce and heat thoroughly.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter. Serve with tomato-mushroom sauce. Refrigerate leftovers.

TERIYAKI CHICKEN BREASTS

4 servings

4 Fresh Tyson Holly Farms bone-in split chicken breasts (about 2 lbs.)

3/4 cup teriyaki sauce

1/4 cup pineapple juice

Rinse chicken in cold running water. Drain, pat dry with paper towel.

Combine teriyaki sauce and pineapple juice.

Spray inside of rotisserie basket with nonstick vegetable cooking spray, place on spit and fit unit on hub of drip tray. Arrange chicken upright, meaty side out, around outer edge of rotisserie basket. Brush with sauce.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F (approximately 40 to 45 minutes). Brush with sauce every 15 minutes during cooking. Unplug rotisserie,

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

PARMESAN CHICKEN

4 servings

1 package Fresh Tyson Holly Farms whole chicken, cut up (about 3 lbs.)

1 cup dry bread crumbs

1/4 cup grated Parmesan cheese

1 egg, beaten

2 tablespoons water

Rinse chicken in cold running water. Drain, pat dry with paper towel.

Combine bread crumbs and Parmesan cheese on plate. Combine egg and water in shallow bowl. Dip chicken pieces in egg mixture; coat with crumb mixture.

Spray inside of rotisserie basket with nonstick vegetable cooking spray; skewer on spit and fit unit on hub of-drip tray. Arrange coated chicken pieces, skin side out, around outer edge of rotisserie basket.

Place cover on rotisserie broiler. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in chicken pieces registers 185°F (approximately 45 to 50 minutes).

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

CITRUS ROAST LAMB WITH LEEKS

6 servings

1/4 cup orange marmalade
1 tablespoon lemon juice
1 teaspoon Worcestershire sauce
1/2 teaspoon dried marjoram or chervil, crushed
1/8 teaspoon pepper
1 1/2 to 2 pound boneless lamb leg roast, trimmed and tied or
boneless top round lamb roast, trimmed
2 small leeks, sliced (1 - 1 1/2 cups)
3/4 cup chicken broth
1 tablespoon cornstarch

Combine orange marmalade, lemon juice, Worcestershire sauce, marjoram and pepper. Brush roast with marmalade mixture; skewer on spit in rotisserie. Close door and cook 15 minutes. Toss leeks with marmalade mixture and add to basket. Continue cooking until internal temperature is 145°F to 150°F (approximately 1 hour) and leeks are tender. Remove meat from rotisserie; cover loosely with foil. Let stand for 10 minutes.

Remove juices from drip pan, place juices and leeks in small saucepan. Combine broth and cornstarch; add to saucepan along with any remaining marmalade mixture. Bring to a boil. Cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Slice meat; serve with citrus-leek sauce.

NEW ENGLAND LAMB ROAST

6 servings

1/4 cup currant jelly
1 tablespoon lemon juice
1/2 teaspoon pumpkin pie spice
1/4 teaspoon salt
1 1/2 pound boneless lamb top round roast: trimmed or boneless leg, trimmed and tied

In a small bowl whisk jelly until smooth. Add lemon juice, spice and salt; mix well. Brush jelly mixture on all sides of lamb roast. Place meat on skewer, insert into basket and then into rotisserie. Close door and cook until 145°F to 150°F internal temperature (approximately 1 to 1 1/4 hours), brushing with jelly mixture occasionally. Remove

from rotisserie and cover loosely with foil. Let stand 10 minutes. Slice and serve with sweet potatoes and sauteed apple wedges, if desired.

ROTISSERIE LAMB STEW

3 to 4 servings

12 ounces lean lamb leg
1/3 cup beef or chicken broth
2 tablespoons red wine vinegar
1 tablespoon Worcestershire sauce
1 tablespoon olive oil
1 garlic clove, minced
Dash bottled hot pepper sauce

8 tiny new potatoes, halved (about 1 pound)
1 medium carrot, cut into 2" matchsticks
1 medium celery stalk cut into 1" pieces

2/3 cup chicken or beef broth
3 tablespoons all-purpose flour
1/2 cup whole milk or light cream
1/2 teaspoon dried thyme, crushed
1/2 teaspoon dried rosemary, crushed

Trim lamb and cut into 1 1/2" to 2" chunks. For marinade, combine the 1/3 cup broth, vinegar, Worcestershire sauce, olive oil, garlic and hot pepper sauce. Add lamb, cover and refrigerate 2 hours.

Remove lamb from marinade, reserving marinade. Skewer lamb chunks on spit and secure into basket. Brush potatoes, carrots and celery with marinade; place vegetables in basket. Close door and cook about 1 hour or until vegetables and meat are tender.

In a saucepan combine 2/3 cup broth, 1/4 cup of the remaining marinade, thyme and rosemary; add juices from drip pan. Bring to boiling. Combine milk and flour; mix well. Add to hot mixture. Cook and stir until thickened and bubbling. Cook and stir 1 minute more.

To serve, place hot meat and vegetables mixture in a serving bowl. Pour hot gravy over, stir to coat well.

HONEY-CURRY LAMB ROAST

4 to 6 servings

1 tablespoon curry powder

1 tablespoon honey

1/2 teaspoon salt

1 teaspoon apple or orange juice

1 1/2 to 2 pound boneless lamb leg roast, rolled and tied
or boneless lamb top round roast

In a small bowl combine curry powder, honey, salt and apple juice, mix well. Rub onto all sides of lamb roast. Skewer **vertically** on spit and screw the spit into the basket. Place in rotisserie. Close door and cook until internal temperature of roast reaches 145°F to 150°F (approximately 1 to 1 1/4 hours). Cover loosely with foil and let stand for 10 minutes. Slice and serve with juices.

GYROS

6 servings

1 tablespoon red wine vinegar

1 teaspoon dried oregano, crushed

1/2 teaspoon garlic powder

1/2 teaspoon black pepper

1/2 teaspoon salt

1/4 teaspoon onion powder

1/4 teaspoon ground cumin

1, 1 1/2 to 2 pound boneless lamb leg roast, trimmed and tied or boneless lamb top round roast

1 carton (8 ounce) plain yogurt

1/2 medium cucumber, peeled, seeded and chopped (2/3 cup)

2 green onions, thinly sliced

1 tablespoon snipped fresh mint or 1 teaspoon dried mint, crushed

1/4 teaspoon sugar

3, 6" pita bread rounds

1 cup chopped fresh spinach or leaf lettuce

In a bowl combine vinegar, oregano, garlic powder, pepper, salt, onion powder and cumin; mix well. Untie roast, if tied. Rub herb mixture onto all sides of roast. Roll up-, and tie roast. Skewer vertically on spit, secure in basket and place in rotisserie. Close door and cook until internal temperature of roast reaches 145°F to 150°F (approximately 1 to 1 1/4 hours).

Meanwhile, combine yogurt, chopped cucumber, green onions, mint and sugar. Cover and chill for 1 hour.

Remove meat from rotisserie cover loosely with foil. Let stand 10 minutes. Halve pita rounds and split open. Thinly, slice meat and place in open pita pockets. Top each with chopped spinach and yogurt mixture.

If desired, use 6 pita rounds and place meat mixture in center of each round. Fold in half and top with spinach and yogurt mixture.

BALSAMIC LAMB STRIPS & ROASTED PEPPERS

2 to 3 servings

12 ounces boneless lamb round steak, 3/4" thick

3 tablespoons balsamic vinegar

2 tablespoons water

1 tablespoon olive oil

2 garlic cloves, minced

1 teaspoon rosemary, crushed

1/2 teaspoon ground cumin

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon ground coriander

1/8 teaspoon cayenne pepper

1 small sweet red pepper

1 small sweet yellow pepper

1 small sweet green pepper

8 green onions

Hot cooked rice or rice pilaf (optional)

Trim lamb round steak and bias-slice into long 1/4" thick slices. Stir together the balsamic vinegar, water, olive oil, garlic, rosemary, cumin, salt, pepper, coriander and cayenne pepper. Cut peppers lengthwise into 3/4" wide strips. Bias slice green onions into 3" lengths. In a medium bowl combine lamb strips, pepper strips, green onions and marinade; toss to coat. Cover and refrigerate 2 hours. Stir occasionally to coat evenly.

Drain marinade from mixture; discard. Thread lamb strips back and forth on spit and secure into basket. Place pepper strips and green onions in the basket. Close door and cook for 30 minutes. Remove lamb from skewer and peppers from basket. Serve with hot rice or rice pilaf, if desired.

As an option, try this Lamb/Pepper mixture in pita bread rounds or flour tortillas. Omit the hot rice and serve with a crisp green salad.

THREE-SEED PORK LOIN ROAST

6 servings

1 1/2 to 2 pound single pork loin
2 tablespoons sesame seeds
1 tablespoon poppy seeds
1 tablespoon caraway seeds
1/4 teaspoon coarsely ground pepper
1 tablespoon teriyaki sauce

On a sheet of waxed paper combine seeds and pepper. Brush pork roast with teriyaki sauce and roll in seed mixture to coat well on all sides, Center roast vertically on spit. Close door and cook until internal temperature of roast reaches 150°F to 155°F (approximately 35 to 45 minutes). Slice to serve.

BACON WRAPPED PORK AND APPLE PATTIES

4 servings

3/4 cup quick-cooking rolled oats
1/2 teaspoon ground sage
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried thyme, crushed
1/3 cup applesauce
1 egg, slightly beaten
1/4 cup finely chopped green onion
1 pound lean ground pork
4 slices bacon
1 large tart green apple, cut in thin wedges
1/2 medium onion, cut in small wedges
1 tablespoon olive oil

In a large bowl combine oats, sage, salt, pepper, and thyme. Stir in applesauce, egg and green onion; mix well. Stir in ground meat until well blended. Form into 4 patties about 3/4 to 1-inch thick. Wrap a bacon strip around each patty; secure with a toothpick. Skewer patties horizontally on spit, one on top of another. Close door and cook until no pink remains or until internal temperature reaches 165°F (approximately 45 to 50 minutes).

Meanwhile in a small skillet, cook and stir apples and onions in hot oil until tender. Sprinkle lightly with salt. Serve with patties.

PEPPERED PORK ROAST WITH CHERRY SALSA

6 to 8 servings

1/3 cup chopped onion
1/3 cup chopped green pepper
1/3 cup chopped green chilies
1/3 cup dried cherries, chopped
1/3 cup red cherry jam
1 1/2 tablespoons vinegar
1 1/2 tablespoons chopped cilantro
2 1/2 to 3 pound pork double loin roast, tied
1 to 2 tablespoons cracked black pepper
2 teaspoons garlic salt

For salsa, combine onion, green pepper, green chilies, dried cherries, jam vinegar and cilantro; mix well. Cover and chill several hours or overnight.

Rub pepper and garlic salt into pork roast covering all surfaces. Place vertically on spit and screw spit onto the basket. Close door and cook until internal temperature of roast reaches 150°F to 155°F (approximately 60 minutes). Slice and serve with Cherry Salsa.

PORK LOIN WITH SPINACH-BACON- STUFFING

6 servings

2 pound single pork loin.

1/2 cup chopped onion

2 cloves garlic, minced or 1 teaspoon bottled minced garlic

1 tablespoon olive oil

1/2, 10-ounce frozen chopped spinach, thawed, well drained

6 slices bacon, cooked well done, drained and crumbled.

3 tablespoons grated Parmesan cheese

1 tablespoon country Dijon mustard

1 teaspoon dried basil, crushed

1/4 teaspoon pepper

Place pork loin with curved side down. Make 3 cuts lengthwise in the meat to within about 1/4-inch of the other side. Do not cut all the way through. Open out and pound to 8x8-inch rectangle.

Meanwhile cook onion and garlic in hot oil until tender; remove from heat. Press well-drained spinach between several sheets of paper towels to remove moisture. Add to onion mixture along with crumbled bacon, Parmesan cheese, mustard, basil and pepper. Mix well. Spread spinach mixture on pork rectangle. Roll up into a spiral. Tie with string to secure. Place vertically on spit and screw spit onto the basket. Close door and cook until internal temperature reaches 150°F to 155°F (approximately 40 minutes). Slice to serve.

PORK TENDERLOIN WITH APRICOT GLAZE

4 to 6 servings

3/4 cup apricot preserves

2 tablespoons soy sauce

1 tablespoon vinegar

1 tablespoon Dijon-style mustard

1 teaspoon ground ginger

1/4 teaspoon ground black pepper

2 pork tenderloins, about 1 1/2 to 1 3/4 pounds

1 tablespoon Dijon-style mustard

For glaze, in blender container combine preserves, soy sauce, vinegar, 1 tablespoon mustard, ginger, and pepper. Blend until smooth. Set aside. Brush pork tenderloins with the remaining mustard. Tie together lengthwise with string, place on the spit and screw the spit onto the basket. Close door and cook until internal temperature reaches 150°F to 155°F (approximately 30 to 40 minutes). Brush meat with apricot mixture every 15 minutes and again at the end. Slice to serve. Pass remaining glaze mixture, if desired.

MAPLE-MUSTARD PORK RIBS

2 to 3 servings

1/4 cup maple syrup or 1/4 cup dark corn syrup and a few drops maple flavoring

2 tablespoons prepared mustard

1 tablespoon Worcestershire sauce

1/8 to 1/4 teaspoon Tabasco sauce

2 to 2 1/4 pound pork loin back ribs

Combine maple syrup, mustard, Worcestershire sauce and Tabasco sauce. Mix well with wire whip. Place ribs on spit by weaving onto spit in an "S" shape. Close door and cook until tender or until internal temperature reaches 150°F to 155°F (approximately 1 hour). Brush with maple mixture after 30 minutes in rotisserie and occasionally during remaining cooking time. Brush again at end of cooking period. Cut into 2 to 3 rib portions to serve.

SESAME PORK

4 to 6 servings

1/4 cup soy sauce
3 tablespoons balsamic vinegar
2 tablespoons Oriental sesame oil
1 tablespoon brown sugar
2 garlic cloves, minced
2 pork tenderloins, about 1 1/2 to 1 3/4 pounds
3 tablespoons sesame seeds
3 or 4 green onions, quartered lengthwise

In a plastic bag combine soy sauce, vinegar, sesame oil, sugar and garlic. Add pork tenderloins, seal and marinate in refrigerator for 4 to 8 hours. Remove pork from marinade and roll in sesame seeds. Place onion strips lengthwise between the two pieces of meat; tie together and place vertically on spit. Close door and cook until internal temperature reaches 150°F to 155°F (approximately 30 to 40 minutes). Slice to serve.

SHAVED PORK LOIN SANDWICH WITH CARAMELIZED ONIONS

6 to 8 servings

1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon paprika
1, 2 to 2 1/2 pound pork double loin roast, tied

3 large onions, sliced and separated into rings
1 tablespoon olive or cooking oil
1/2 cup chili sauce (tomato base)
1/4 cup apple or currant jelly
1 tablespoon vinegar

6 - 8 Kaiser rolls, split and toasted

Combine basil, oregano, salt, pepper and paprika. Rub mixture on all surfaces of the pork roast. Place roast vertically on spit. Close door and cook until internal

temperature reaches 150°F to 155°F (approximately 60 minutes). Slice to serve.

Meanwhile, in a large skillet heat oil. Cook onion rings over medium heat for about 20 minutes, stirring frequently, until tender and golden. Stir in chili sauce, jelly and vinegar. Cook and stir 10 minutes more.

Thinly slice pork roast; stack on toasted bun halves. Top with caramelized onions and top of roll.

PORK CHOPS WITH SPICY RED PEPPER SAUCE

4 servings

1 medium-large sweet red pepper (8 ounces)

1/2 cup cilantro leaves

1 clove garlic, chopped

1 teaspoon unsweetened cocoa powder

1/2 teaspoon anise seed

1/2 teaspoon chili powder

1/2 teaspoon sugar

1/8 to 1/4 teaspoon ground red pepper

1/2 cup plain low fat yogurt

1/2 teaspoon chili powder

1/4 teaspoon salt

1/4 teaspoon pepper

4, America's Cut loin chops, 1 1/4 to 1 1/2 pound

1/2 medium sweet red pepper, cut into 4, 1/4" slices

Place whole red pepper on spit of rotisserie, stem-side up. Cover and cook for 20 to 25 minutes or until charred. Remove from spit and place in a paper bag. Close bag and allow to cool. When cool, remove and discard stem, skin, and seeds. Place cooked pepper in a blender container. Add cilantro, garlic, cocoa powder, anise seed, chili powder, sugar and ground red pepper. Cover and blend until chopped. Add yogurt, blend until smooth, scraping down sides. Pour into a bowl, cover and chill 1 to 2 hours.

Combine the 1/2 teaspoon chili powder, salt and pepper. Rub into loin chops. Place on spit, horizontally with a slice of red pepper on top of each chop. Close door and cook until internal temperature reaches 150°F to 155°F (approximately 35 to 40 minutes). Bring Red Pepper Sauce to room temperature or warm carefully, do not boil. Serve chops with pepper ring and sauce.

ROMANO-WALNUT PORK ROAST

4 to 6 servings

1 cup chopped fresh mushrooms
1/4 cup finely chopped onions
1 tablespoon butter or margarine
1 tablespoon lemon juice
1/2 teaspoon rosemary, crushed
1 egg yolk, beaten
1/3 cup grated Romano cheese
1/4 cup finely chopped walnuts
1 1/2 pound single pork loin

For filling, in saucepan cook mushroom and onion in melted butter over medium-low heat until tender and liquid has evaporated, stirring frequently. Stir in lemon juice and rosemary. Cool slightly. Stir in beaten egg yolk, Romano cheese and walnuts. Set aside.

Place pork loin with curved side down. Make 3 cuts lengthwise in the meat to within about 1/4-inch of the other side. Do not cut all the way through. Open out and pound to a 6x8-inch rectangle.

Spread filling evenly on meat rectangle. Roll up lengthwise; tie with string to secure. Place vertically on spit. **Close door and cook until internal temperature reaches 150°F to 155°F (approximately 35 to 40 minutes).** Slice to serve.

CURRY BARBECUED PORK RIBS

3 to 4 servings

1 tablespoon creamy peanut butter
1 tablespoon curry powder
1 tablespoon soy sauce
1 tablespoon cooking oil
1/3 cup catsup
1/4 cup orange juice
2 pound pork loin back ribs

For sauce, in a bowl combine peanut butter and curry powder. Stir to mix well. Stir in soy sauce and oil until well blended. Stir in catsup and orange juice. Brush ribs lightly

with sauce. Place ribs on spit by weaving into an "S" shape or cut into 2 or 3 rib portions and place on spit, leaving air space between pieces. Close door and cook until tender or until internal temperature reaches 150°F to 155°F (approximately 1-hour). Brush ribs with sauce twice during cooking.

If using country ribs, you will get 4 or 5 servings. Cut into individual portions and place on spit one on top of another.

PORK CHOPS WITH BARLEY ORANGE STUFFING

4 servings

3 tablespoons quick-cooking barley

2 tablespoons finely chopped onion

1/3 cup water

1 teaspoon instant chicken granules

1 garlic clove, minced or 1/2 teaspoon bottled minced garlic.

1/4 teaspoon pepper

2 tablespoons finely chopped green pepper

1 tablespoon frozen orange juice concentrate, thawed

1 teaspoon grated orange peel

1 tablespoon fine dry bread crumbs

4, America's Cut loin chops, 1 1/4 to 1 1/2 pounds

In a small saucepan combine barley, onion, water, chicken granules, garlic and pepper, Bring to a boil; reduce heat. Cover and simmer 10 minutes. Remove from heat, let stand covered, for 5 minutes. Stir in green pepper, orange juice concentrate, and orange, peel. Mix well. Stir in bread crumbs.

Make a horizontal slit in each pork loin chop, forming a pocket. Do not cut all the way through. Stuff chops with barley mixture, press to close pocket. Place horizontally on the spit. Close door and cook until internal temperature reaches 150°F to 155°F (approximately 35 to 40 minutes).

Sunbeam®

Rôtisserie Carrousel

*Recettes
gastronomiques
pour le quotidien*



Cuisinez chez vous les délices de la rôtisserie

Modèle 4780

Félicitations!

Vous goûterez chez vous les délices de la rôtisserie; le procédé est tout simple, tout court, avec votre nouvelle Rôtissoire Carrousel Sunbeam. Nous avons tout prévu pour vous simplifier le rôtissage à la broche.

Votre Rôtissoire Carrousel sait:

- Emprisonner les sucs de la viande; seules la graisse indésirable s'en écoule.
- Cuire un poulet à chair juteuse et succulente, tout croustillant et d'un beau doré.
- Cuire une variété d'aliments à la perfection et les brunir uniformément.
- Assure un milieu sans fumée, grâce à sa porte transparente.
- Elle comporte des pièces qui vont au lave-vaisselle.
- Elle est d'emploi facile.

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Usage sécuritaire de votre Rôtissoire

Avant l'usage

1. Lire toutes les instructions.
2. Bien débarrasser la lèchefrite de tout corps étranger.
3. Décoller l'étiquette de la porte.
4. Brancher la Rôtissoire sur une prise de courant appropriée.

Où l'utiliser

1. Ne l'utiliser que sur une surface stable résistant à la chaleur.
2. Ne pas utiliser la Rôtissoire en plein soleil ni à un endroit où elle serait exposée à d'autres sources de chaleur, tel que sur la cuisinière ou dans un four.
3. Tenir la Rôtissoire hors de la portée des enfants — elle devient très chaude!
4. Placer l'appareil à une distance d'au moins six pouces des murs.

Durant l'usage

1. La température est très élevée durant l'opération. Prendre soin de se tenir les mains et le visage à l'écart **de** l'appareil.
2. Ne pas faire fonctionner la Rôtissoire sans l'écran réflecteur en place.
3. Ne pas ouvrir la porte ni sortir le panier de cuisson durant l'opération de rôtissage.

Après l'usage

1. Se servir de gants calorifugés ou de carrés de molleton pour sortir le panier et la lèchefrite après la cuisson.

11. Ne pas laisser le cordon pendre au bord d'une table ou d'un plan de travail ni toucher à des surfaces chaudes. Ne pas placer l'appareil sur une surface branlante ou recouverte d'un tissu quelconque.
12. Ne pas placer l'appareil près d'un brûleur chaud, à gaz ou électrique, ni dans un four chauffé.
13. Pour le débrancher, saisir la fiche et la sortir de la prise de courant. Ne jamais tirer sur le cordon.
14. Ce n'est qu'avec extrême prudence qu'on doit déplacer un appareil qui contient de l'huile chaude ou d'autres liquides chauds.
15. S'en tenir uniquement à l'usage auquel cet appareil est destiné.
16. Une très grande prudence s'impose au moment d'enlever la lèchefrite ou de se débarrasser de la graisse chaude.

Courant électrique: Si le circuit **électrique** est surchargé par d'autres appareils, la Rôtissoire pourrait ne pas bien fonctionner. La Rôtissoire devra fonctionner sur un circuit **électrique** indépendant de celui des autres appareils.

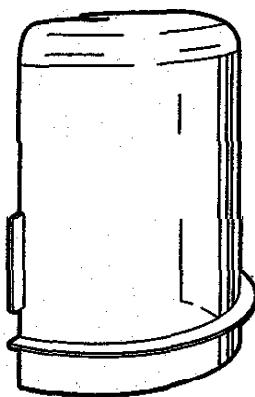
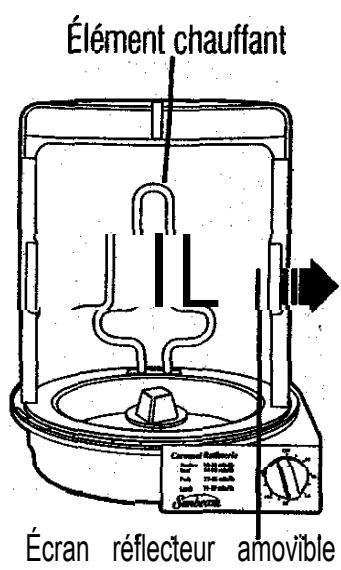
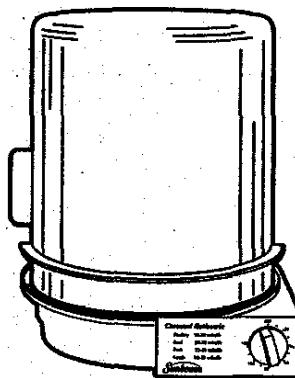
Cet appareil est doté d'une fiche polarisée pour courant alternatif (une broche est **plus large** que l'autre). Pour réduire le risque de choc électrique, cette fiche **sécuritaire** ne va que dans un sens dans une prise de courant **polarisée**. Si la fiche ne s'enfonce pas complètement dans la prise, la retourner et essayer de nouveau. Si elle ne s'adapte toujours pas, faire remplacer la prise hors d'usage par un **électricien** qualifié. **NE PAS ESSAYER DE DEJOUER CE DISPOSITIF DE SÉCURITÉ.**

Utilisation des cordons de rallonge:

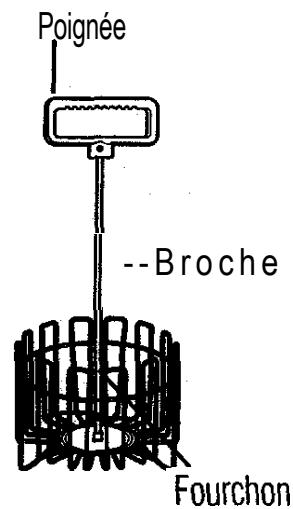
- a) Un cordon électrique (ou un cordon d'alimentation amovible) de faible longueur doit être fourni, afin de réduire le risque de s'empêtrer et **trébucher** sur un cordon plus long.
- b) Des cordons d'alimentation amovibles ou des cordons de rallonge plus longs sont livrables et pourront être utilisés, pourvu qu'on le fasse avec prudence.
- c) Si on utilise un cordon d'alimentation amovible ou de rallonge,
 - 1) La tension nominale indiquée sur celui-ci doit être au moins aussi **élevée** que la tension nominale de l'appareil, et
 - 2) Le cordon devra être disposé de façon qu'il ne puisse pendre au bord du plan de travail ou de la table, car les enfants pourraient tirer dessus ou quelqu'un pourrait s'y empêtrer par **mégarde**.

**CONSERVER CES INSTRUCTIONS
AUCUN ENTRETIEN PAR L'UTILISATEUR
RENOVYER AU CENTRE DE SERVICE
'POUR USAGE DOMESTIQUE
SEULEMENT**

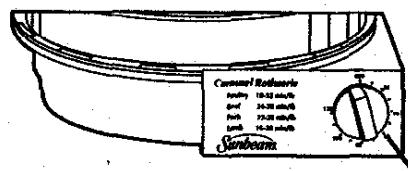
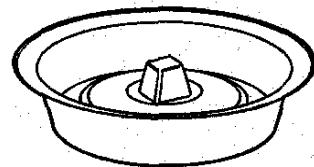
ÉTUDIEZ VOTRE RÔTISSOIRE



Porte



Panier de cuisson



Minuterie de
deux heures

, INSTRUCTIONS. D'ASSEMBLAGE

1. Retirer du carton-mousse plastique les pièces suivantes:
 - Broche rotative avec poignée
 - Fourchons
 - Panier de cuisson
 - Lèchefrite en aluminium
 - Organe noir d'entraînement de la lèchefrite
2. Placer l'organe d'entraînement sur l'arbre de transmission au fond de la rôtissoire. S'assurer que le côté plat de l'arbre de transmission joint exactement le côté plat de l'organe d'entraînement.
3. Sortir la lèchefrite de sac de plastique: l'installer ensuite sur l'organe d'entraînement.
4. L'assemblage de la broche rotative, des fourchons et du panier de cuisson variera selon le genre de nourriture qu'on fera rôtir. Pour l'installation du panier de cuisson, bien observer le mode d'emploi point-par-point à la page 7 du Livre d'instructions de la Rôtisserie Carrousel.

MODE D'EMPLOI POINT PAR POINT

1. Placer l'appareil sur une surface propre, en assurant un dégagement d'au moins six pouces sur tous les côtés.
2. Détacher de la porte l'étiquette statique.
3. Pour ouvrir la porte, la faire glisser dans le sens anti-horaire.
4. Installer la lèchefrite dans la Rôtissoire.
5. Saisir la poignée et dévisser la broche du panier de cuisson.
6. Déposer la nourriture dans le panier. Le poulet et toute autre volaille doivent être placés le cou en haut et les pattes en bas. (Consulter les recettes pour détails).

7. Pour enfiler le poulet sur la broche:

- Remonter les fourchons jusqu'au haut sur la broche.
- En tenant d'une main les fourchons, enfiler le poulet sur la broche.
- Bien assujettir la broche dans le panier de cuisson.
- Une fois la broche solidement en place, abaisser les fourchons et les enfoncer dans le poulet ATTENTION: La broche et les fourchons sont pointus.

8. Installer le panier au centre de la lèchefrite.

9. Pour fermer la porte, la faire glisser dans le sens horaire.

10. Brancher l'appareil sur une prise de courant de 120 volts.

11. Les temps de cuisson varient selon la grosseur de la pièce à rôtir, sa nature et la recette. Pour le poulet, la charge maximale est de 8 livres (4 kilos). (Consulter les recettes pour détails).

12. Il faudra laisser refroidir l'appareil pendant au moins une demi-heure avant de l'utiliser de nouveau. Laisser refroidir la 'Rôtissoire avant de la nettoyer et de la ranger.

NETTOYAGE DE LA RÔTISSOIRE

Avant d'utiliser votre Rôtissoire Carrousel Sunbeam pour la première fois: Lavez le panier de cuisson, la broche, la lèchefrite, l'écran réflecteur et la porte à l'eau chaude savonneuse. Rincez et asséchez.

NOTA, Les articles suivants vont au lave-vaisselle: porte, lèchefrite, panier de cuisson et écran réflecteur. Pour déposer la porte la tourner dans le sens anti-horaire. Dès qu'elle se dégage, la soulever pour l'enlever. L'écran réflecteur s'enlève en le faisant glisser dans le sens anti-horaire, puis en le soulevant pour le sortir de l'appareil.

ATTENTION: Le bord de l'écran réflecteur est coupant.

'Toujours s'assurer que la rôtissoire est débranchée et refroidie au moment de la nettoyer.

Pour la nettoyer, essuyez-la à la main, avec un linge doux humide.

N'utilisez aucune matière abrasive.

Ne la plongez pas dans l'eau!

Lavez les pièces détachées comme indiqué ci-dessus.

PRENEZ SOIN DE VOTRE RÔTISSOIRE

1. Tenez votre Rôtissoire propre.
2. N'utilisez aucun ustensile de métal.
3. Assurez-vous que l'appareil est bien refroidi et sec avant de le ranger.

TEMPS DE CUISSON

Les temps de cuisson figurant au tableau ne sont que des règles générales basées sur les temps approximatifs déterminés par des essais. Les temps de cuisson varieront en fonction des différences que présentent les viandes, leur forme, leur taille ainsi que la quantité de gras et d'os.

À l'usage de la Rôtissoire Sunbeam, servez-vous d'un thermomètre à viande. Enfoncez la pointe du thermomètre d'au moins 2 pouces dans la partie la plus épaisse de la viande, à l'écart de l'os et du cartilage. Le thermomètre à viande ne doit pas venir en contact avec l'élément chauffant quand le panier tourne. Consultez le tableau ci-dessous pour connaître les températures que doivent atteindre les viandes cuites.

TABLEAU DE CUISSON DE LA RÔTISSOIRE CARROUSEL SUNBEAM

ALIMENT	Poids	Température Thermomètre à viande	Temps de cuisson approximatif
VOLAILLE			
Poulet entier	1 à 1,5 kg	90°C (185°F)	30 mn à 60 mn
Poulet entier	2 à 2,5 kg	90°C (185°F)	60 mn à 110 mn
Poule de Cornouailles	1 ou 2	90°C (185°F)	60 mn
Canard	1,5 à 2,5 kg	90°C (185°F)	110 mn à 2 h 10 mn Poitrine
de dinde	2 à 3 kg	90°C (185°F)	70 mn à 100 mn
Poitrine de dinde	3 à 4 kg	90°C (185°F)	100 mn à 3 h
PORC			
Rôti en couronne	2 à 2,5 kg	75/80°C (165/170°F)	100 mn à 2 h 10 mn
Rôti de longe	1 à 2,7 kg	75/80°C (165/170°F)	60 mn à 70 mn
Filet de porc	375 g à 700 g	75/80°C (165/170°F)	20 mn à 40 mn
Rôti de porc roulé	1,5 à 3 kg	75°C (165°F)	80 mn à 2 h 35 mn
Côtes levées	1,2 à 2,2 kg	73/75°C (160/165°F)	60 mn à 120 mn
JAMBON			
Jambon en conserve	1 à 3,5 kg	65/70°C (145/150°F)	45 mn à 60 mn
Jambon, jarret	1,5 à 3 kg	65/70°C (145/150°F)	50 mn
AGNEAU			
Gigot d'agneau	1,5 à 3 kg	82/88°C (175/180°F)	80 mn à 120 mn
Rouleau d'agneau	1,5 à 3 kg	82/88°C (175/180°F)	75 mn à 120 mn
BOEUF			
Filet de boeuf rôti	1 à 3 kg	70/73°C (150 à 160°F)	55 mn à 2 h 50 mn
Entrecôte roulée	2 à 3 kg	70/73°C (150 à 160°F)	100 mn à 2 h 50 mn
Pointe de surlonge roulée ou Rosbif de croupe	2 à 4 kg	70/73°C (150 à 160°F)	100 mn à 3 h 45 mn
Rôti de côte	2 à 4 kg	70/73°C (150 à 160°F)	100 mn à 3 h 45 mn
AUTRES			
Hot-dogs		7 mn à 10 min	
Saucisson Bratwurst pre-cuit		15 mn à 17 mn	
Pommes de terre nouvelles		60 mn à 80 mn	
Pommes de terre en robe		60 mn à 80 mn	
Maïs en épis		60 mn à 80 mn	
Légumes		20 mn à 30 mn	

Les temps de cuisson figurant sur le tableau sont à partir d'aliments non **surgelés** ou **décongelés**.

* Si la minuterie doit être réglée pour moins de 10 minutes, tourner le bouton passe le repère de 10 minutes et régler ensuite.

NOTA

Au rôtisserie des volailles et autres viandes dans la **Rôtisserie** Carrousel, ne manquez pas de vérifier leur degré de cuisson à l'aide d'un **thermomètre à viande**.

Si l'aliment exige plus de 2 heures de cuisson, la minuterie devra **être** remise en marche, car elle s'arrête automatiquement après 2 heures.

Avant d'utiliser la Rôtisserie Carrousel pour la première fois, veuillez consulter le Livre d'instructions de la Rôtissoire Carrousel pour bien connaître son mode **d'emploi**.

TRUCS DE DÉPEÇAGE

Dépeçage de la volaille

Coucher le poulet ou autre volaille sur la planche à découper, les pilons s'étendant à droite.

En commençant par le côté en face du dépeceur, détacher la patte en la saisissant avec la main gauche et en tirant délicatement dessus, tout en coupant dans la chair, entre le corps et l'articulation de la cuisse.

Placer la patte sur ta planche à **découper** et trancher l'articulation, pour séparer pilon et cuisse.

Trancher la chair de la cuisse et du pilon **parallèlement** à l'os.

Piquer une fourchette à viande dans la poitrine pour immobiliser le corps. Couper l'aile en glissant le couteau dans l'articulation,

Découper la poitrine, en commençant juste au-dessus de l'articulation de l'aile qu'on a enlevée.

Tailler la viande blanche en tranches minces, par mouvements ascendants et parallèles au bréchet.

Dépeçage d'un jambon, d'un rôti de porc **OU** d'un gigot d'agneau

Placer le jambon, le rôti de porc ou le gigot d'agneau sur la planche à **découper**, le bout de l'**os** à la droite du dépeceur. Pour le jambon, tourner le côté **gras** entaillé en dessus. Pour le gigot d'agneau, le placer de façon que la partie charnue se trouve en **arrière**.

Piquer une fourchette dans le gros de la pièce de viande et tailler plusieurs tranches en longueur dans la partie moins charnue.

Retourner ensuite le jambon, le rôti de porc ou le gigot d'agneau pour qu'il se tienne verticalement sur la face entamée. Entailler en coin la viande du bout de l'**os**, à partir de la base du bourrelet. Couper d'abord tout droit jusqu'à l'**os**, puis faire une autre coupe faisant angle à la première, en longeant le bout de l'**os**. Enlever la section triangulaire.

En partant du bout entaillé, tailler des tranches minces et uniformes en descendant jusqu'à l'**os**.

Dépeçage d'un rôti de boeuf de **côte**

Placer le rôti sur un plateau ou une planche à découper, le bout le plus gros en dessous et les côtes à gauche. La partie étroite du rôti est alors le côté qui s'offre au **dépeceur**. Piquer la fourchette à dépecer entre les deux côtes supérieures.

Trancher le rôti en travers, à partir du bord gras. **Détacher** la tranche de l'**os** avec la pointe du couteau.

GARANTE LIMITÉE

Ce qui est couvert et pour combien de temps

Nous vous félicitons d'avoir récemment fait l'achat d'un produit Sunbeam de qualité. Nous savons que notre produit fonctionnera bien et, à titre de premier acquéreur au détail du produit, vous pourrez jouir de sa garantie contre tous défauts mécaniques et électriques de matériau ou de fabrication pour la période de 2 ans, à partir de la date de l'achat initial.

Ce que fera Sunbeam et comment se prévaloir du service

Si votre appareil est sous le couvert de la garantie, nous le réparerons ou le remplacerons (à notre discrétion) durant cette période. Ceci constitue votre seul et unique recours en vertu de cette garantie. Envoyez appel:

SUNBEAM CANADA
1-800-663-8623 ou email nous
consumeraffairs@consumer.sunbeam.com

Ce que la garantie ne couvre pas

La garantie de notre produit ne couvre pas l'usure normale des pièces, les dommages imputables à la négligence, à l'usage abusif, à l'utilisation sur courant ou sous tension non appropriés, à l'utilisation à l'encontre des instructions, au bris de verre (s'il y a lieu), ou au démontage, à la réparation ou à la modification par d'autres qu'un centre de service agréé. Toute garantie implicite portant sur la qualité loyale et marchande ou l'adaptabilité du produit à une fin particulière se limite à la durée de la présente garantie écrite. Nous nous dégageons de toute responsabilité en cas de dommages consécutifs ou indirects pour rupture de toute garantie explicite ou implicite du produit.

législation provinciale applicable

Certaines provinces ne permettent pas la limitation de la durée d'une garantie implicite, l'exclusion ni la limitation des dommages consécutifs ou indirects; par conséquent, la limitation susmentionnée ne s'applique peut-être pas à votre cas. Cette garantie vous donne des droits légaux spécifiques et vous pourriez avoir d'autres droits légaux qui varient d'une province à l'autre.

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NOTES/NOTAS

